

Spanish Baked Salmon

Rae Drummond

Food Network Magazine - March 2020

Servings: 6

*2 cups sourdough bread,
one-inch cubes
3/4 cup pitted green olives
3 small red onions, cut into
wedges
3 red bell peppers, seeded
and cut into thick slices
1/2 teaspoon smoked
paprika
5 tablespoons olive oil
Kosher salt
freshly ground pepper
6 (6-ounce) skinless salmon
fillets
2 tablespoons fresh parsley,
chopped*

Preparation Time: 15 minutes

Preheat the oven to 375 degrees.

Place the bread cubes, olives, red onions and bell peppers on a baking sheet. Add the paprika, three tablespoons of oil, a pinch of salt and a pinch of pepper. Toss until everything is evenly coated.

Bake for 25 minutes.

Rub the salmon with the remaining two tablespoons of olive oil. Season with salt and pepper. Arrange the fillets among the vegetables and bread cubes on the baking sheet. Return to the oven.

Bake until the salmon is cooked through, another 10 to 12 minutes.

Garnish with the parsley.

Per Serving (excluding unknown items): 362 Calories; 16g Fat (38.4% calories from fat); 8g Protein; 48g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 631mg Sodium. Exchanges: 3 Grain(Starch); 1 Vegetable; 0 Fruit; 3 Fat.